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(54) **Use of a fat composition in frying.**

(57) The present invention is concerned with the use of a fat composition comprising at least 60 wt.% fat in frying foodstuffs, wherein the fat essentially consists of a mixture of one or more non-digestible polyol fatty acid polyesters and optionally triglyceride fat, the mixture of polyol fatty acid polyesters containing less than 12% unsaturated fatty acid residues and having a slip melting point of less than 50° C.

The use of the above fat composition in frying foodstuffs offers the advantage, as compared with the use of polyol fatty acid polyester containing compositions known in the art, that only limited polymerization is observed and, due to the relatively low slip melting point, a better mouthfeel is obtained.

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EUROPEAN SEARCH REPORT

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DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.5)
P,X	EP-A-0 350 987 (UNILEVER) * Claims 1-11; examples 1,3; page 4, line 29 - page 5, line 18 * - - -	1-10	A 23 D 9/00
P,X	EP-A-0 350 988 (UNILEVER) * Claims 1-7,9; examples 1-5; page 1, line 34 - page 4, line 20 * - - -	1-10	
X	EP-A-0 291 106 (THE PROCTER & GAMBLE CO.) * Claims 1-10; page 4, lines 45,46; examples III,IV * - - -	1-7,9,10	
P,X	EP-A-0 311 154 (THE PROCTER & GAMBLE CO.) * Claims 1-9; page 3, lines 54-55; page 4, lines 6-10; examples III,IV * - - -	1-7,9,10	
X	EP-A-0 287 157 (THE PROCTER & GAMBLE CO.) * Claims 1-9; page 4, line 25 - page 5, line 11; page 5, lines 23-49; examples 1-3 * - - - - -	1,7,8,10	
			TECHNICAL FIELDS SEARCHED (Int. Cl.5)
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The present search report has been drawn up for all claims			
Place of search		Date of completion of search	Examiner
The Hague		27 May 91	DEKEIREL M.J.
CATEGORY OF CITED DOCUMENTS X: particularly relevant if taken alone Y: particularly relevant if combined with another document of the same category A: technological background O: non-written disclosure P: intermediate document T: theory or principle underlying the invention E: earlier patent document, but published on, or after the filing date D: document cited in the application L: document cited for other reasons &: member of the same patent family, corresponding document			